



wine

\$8 house wine

salmon creek pinot grigio cranè lake moscato
estrella cabernet sauvignon the crusher pinot noir



WHITE

	gls./btl.
benvolio <u>prosecco</u> italy – vibrant, light citrus, apple	10/35
schloss gobelsburg <u>gruner veltliner</u> austria – pear, savory herbs, dry	11/38.5
avinyo brut vintage reserva <u>cava</u> spain – orchard fruit, mineral, brioche	12/42
francois chidaine <u>sauvignon blanc</u> touraine, france – bright citrus, lemongrass, tingly acid	10/35
claudes manciat 'macon-village' <u>chardonnay</u> france -- yellow apple, peach, melon, unoaked	14/49
bertrand-delespierre 1er cru <u>champagne</u> france – lemon, fresh bread, baking spices	15/52.5
donna fugata 'anthilia' <u>catarrato</u> sicily, italy – white peach, lime, aromatic herbs	10/35
nortico <u>alvarinho</u> portugal – bright lime, lemon zest, sea salt	10/35
mcperson wine co. 'victoria' <u>pinot gris</u> aussie – crisp, green apple, sea salt	10/35
josef leitz 'dragonstone' <u>riesling</u> germany – juicy apple, lemon, racy minerality	11/38.5
hunky dory <u>sauvignon blanc</u> new zealand – key lime, white grapefruit, herbaceous	10/35
denis muenier 'expresion de silex' <u>vouvray</u> france – ripe apple, honey tones, light ginger	14/49
conundrum <u>white blend</u> cali – citrus, lemon meringue	12/42
annabella <u>chardonnay</u> cali. – pear, floral, oak	10/35

RED

segura viudas <u>cava rosé</u> spain – cherry, red currant, bubbly	8/28
soter vineyards "north valley" <u>pinot noir</u> willamette valley - red plum, bing cherry, woody spice	15/52.5
printemps <u>provence rosé</u> france - rainier cherry, watermelon, dry	10/35
j. lohr pure paso <u>red blend</u> cali. – powerful black fruit, sweet oak	15/52.5
vincent paris 'croze-hermitage' syrah france - smoked brisket, cracked pepper, plum sauce	15/52.5
dei 'rosso di montepulciano' <u>sangiovese</u> italy – juicy cherry, strawberry, tobacco	14/49
terre rouge 'tete-à-tete' gsm <u>red blend</u> cali. – raspberry jam, earthy spice, bright acid	13/45.5
granita del cadalso <u>garnacha</u> spain – cherry, kirsch, licorice	11/38.5
hardin napa <u>cabernet sauvignon</u> cali. – heady black fruit, powerful, long finish	20/70
ch. belregard-figeac 'tellus vinea' <u>bordeaux</u> france – graceful red fruit, rich minerality	12/42
santa julia 'dulce tinto' <u>sweet red</u> argentina – candied black fruit, smooth	8/28
belle glos 'clark & telephone' <u>pinot noir</u> cali. – decadent black cherry, sweet vanilla	15/52.5
zuccardi 'a' <u>malbec</u> argentina – plum, blueberry, woody spice	10/35
easton <u>zinfandel</u> cali. – spiced plum, strawberry preserves, earthy	13/45.5
milbrandt <u>merlot</u> wash. – dark sweet fruit, baking spices, wine enthusiast top 100 wines	9/32.5
carneros springs <u>cabernet sauvignon</u> napa valley – ripe blackberry, plum sauce, warm vanilla	13/45.5
la rioja alta 'vina alberdi' reserva rioja <u>tempranillo</u> spain – dried cherry, cocoa nibs, vanilla oak	14/49
j. lohr <u>syrah</u> cali. – blackberry, currant, silky	10/35
dom la provenquiere 'les invincibles' <u>cab/merlot</u> france – brawny black fruit, hearty, dry	12/42
ch. de la bonneliere 'chinon' <u>cabernet franc</u> france – earthy, smoked meat, dark chocolate	15/52.5
delta <u>cabernet sauvignon</u> cali. – rich, juicy, casiss, plum, toasty oak	11/38.5
cruse wine co. 'monkey jacket' <u>valdiguie</u> cali. – bright, juicy pomegranate, fresh berries	13/45.5
peirano estate <u>petite sirah</u> cali. – black cherry, chocolate, plum	10/35



beer

draft

*** *assorted rotating taps* *** please
ask your bartender for details

bottles/cans

german

maisel's weisse hefeweizen
hacker pschorr munich gold

belgian

duvel belgian blonde
chimay belgian red
lindeman's framboise lambic
st. bernardus tripel

regulars

stella artois
bud light
white claw mango hard seltzer
michelob ultra
bold rock carolina gold cider
tecate

crafty

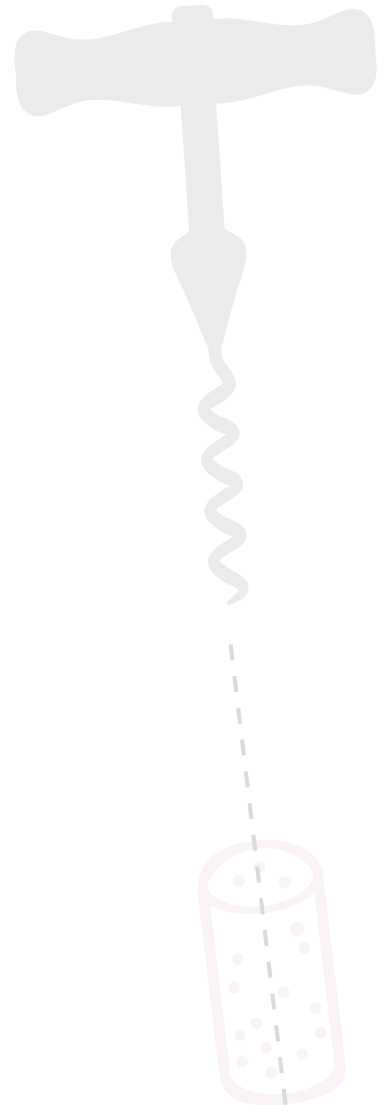
westbrook gose
left hand brewing 'nitro' milk stout
new holland 'dragon's milk' imperial stout
sam smith's organic lager
catawba brewing white zombie

hoppy

edmund's oast 'bound by time' ipa sloop
'fruit bomb' neipa

non-alcoholic beverages

*topo chico sparkling water * \$3.25*
*sodas * \$2.50 - coke, sprite, diet, ginger ale*





cheese & charcuterie boards

all boards come with fresh focaccia bread, grapes, spiced almonds & cornichon

** add additional charcuterie or cheese for \$3.75 per selection **

charcuterie selections

** prosciutto di parma ** smoked duck breast ** rosette de lyon **

cheese selections

** triple creme brie ** danish havarti ** aged dutch gouda ** 2 year aged grafton white cheddar **

** aged manchego ** statesboro blue **

** Add 1oz jar of honey or black currant jam for \$3! **

White Wine Cheese Board * \$17.00

triple creme brie, danish havarti, aged dutch gouda,

Red Wine Cheese Board * \$17.00

2 year aged grafton white cheddar, aged manchego, statesboro blue

flatbreads

** all flatbreads - \$12 each **

Uptown Chicken

bbq chicken, red onion, cheddar, pepperjack

Bangin' Shrimp

jumbo shrimp, bangin' sauce, avocado, red onion

Caprese (V)

mozzarella, tomatoes, fresh basil, balsamic glaze

Presto Pesto

*herb marinated chicken, goat cheese, arugula, balsamic drizzle (*pesto contains nuts*)*

small bites

Truffle Pomme Frites * 9.00

potato wedges, parmesan & truffle oil drizzle

Marinated Steak Skewers * 15.00

served with cremini mushrooms, pickled tomatoes, & balsamic drizzle

desserts

Cassinelli's Chocolate Truffles * 1.50 ea

** lavender honey ** salted caramel ** s'mores ** the uncorked

** iced cappuccino ** birthday cake **

Niepoort Port (10-year Tawny or LBV '15 Ruby) * 12.00/gls



Corkscrew Craft Cocktail Menu

Strawberry Basil Hayden | 13

Basil Hayden Bourbon / Fresh Strawberries / Balsamic / Fresh Basil / Shaken served over ice

Key Lime Pie Martini | 12

Tito's Vodka / Lime / Falernum/ Vanilla/ Toasted Meringue (Egg White) / Shaken served up

Un Café, Boulevardier | 10

Old Overholt Rye / Carpano Antica / Campari / Espresso infusion / Stirred / Big Cube

Uno, Ghost, Trace Old-Fashioned | 13

Buffalo Trace / Bittermilk No.1 / Big Cube

Indochine 75 | 10

Bombay Sapphire / Lime / Domaine Canton / Lemongrass / Prosecco / Shaken served in Flute

Piña a la Brasa | 14

Del Maguey Mezcal / Appleton VX Gold / Pineapple / Orgeat / Lemon / Angostura float / Served over ice*

Gin Blossom | 13

The Botanist Gin / Massican Dry Vermouth / JM Roulot's L'Apricot / Stirred served up

The Pogue Mahone | 16

Redbreast 12 yr / Carpano Antica / Laphroaig rinse / Black Walnut Bitters / Stirred served up

The George Clooney | 13

Casamigos Anejo / Cointreau / Lime / Mango / Habanero / Shaken served over ice

Victory Garden | 14

Hendricks / Cucumber / Pink Pepper / Mint / Crude's Rizzo Bitters / Lemongrass / Lime / Shaken served up

Bourbon Cobbler | 13

Elijah Craig Small Batch/ House-made Peach Syrup/ Diplomatico 12yr Rum / Shaken served over ice

Glasgow Mule | 11

Dewar's 12 yr / Lemon / St Germain / Angostura / Fevertree Ginger Beer / Copper Mug

Count Chocula Martini | 12

Godiva Dark Chocolate Liqueur / Tito's Vodka / Toasted Marshmallow / Egg White / Served up

Concerto for Birdie | 14

Woodford Double Oaked / Apricot / Montenegro / Vanille de Madagascar / Egg White Foam/ Served up

Nespresso Martini | 15

Tito's / Fresh Shot of Espresso / Vicario Coffee Liqueur / Vanille de Madagascar / Shaken served up

allergy warning -- orgeat is made from almonds